

AMENDMENTS TO THE CLAIMS

1. (Currently Amended): A method of altering one or more textural properties of a food product comprising:

(a) adding a composition comprising one or more soy protein products and one or more acidic phosphates to said food product, and

~~(b) determining one or more textural properties of said food product after addition of said composition to said food product;~~

wherein said one or more textural properties of said food product is altered when compared to said textural properties of said food product ~~prior to~~ without addition of said composition.

2. (Original): The method of claim 1, wherein said one or more textural properties is selected from the group consisting of hardness, fracturability, cohesiveness, springiness, chewiness, gumminess and resilience.

3. (Original): The method of claim 1 wherein said altered textural property of said food product is an increase in hardness.

4. (Original): The method of claim 1 wherein said one or more acidic phosphates are selected from the group consisting of sodium acid pyrophosphate, potassium metaphosphate, sodium aluminum phosphate, monoammonium phosphate, monocalcium phosphate, ferric orthophosphate, monopotassium phosphate, hemisodium phosphate and monosodium phosphate.

5. (Currently Amended): The method of claim 4 wherein one of said one or more acid ~~phosphate~~ phosphates is sodium acid pyrophosphate.

6. (Original): The method of claim 1 wherein said one more soy protein products are selected from the group consisting of soy flours, soy protein concentrates and isolated soy proteins.

7. (Original): The method of claim 6 wherein said soy protein product is soy protein concentrate.

8. (Original): The method of claim 1 wherein said composition additionally comprises one or more of native and modified starches, wheat gluten and flour, xanthan gum, locust bean gum, carrageenan, pectin and guar gum.

9. (Original): The method of claim 1 wherein said composition additionally comprises one or more of gelatin, egg albumin and blood plasma.

10. (Original): The method of claim 1 wherein said composition comprises about 4% sodium acid pyrophosphate, about 1.5% carrageenan, and about 94.5% soy protein concentrate, wherein the final concentration of sodium acid pyrophosphate in the food product is from 0.01% to 0.15%.

11. (Original): The method of claim 1 where the final concentration of acidic phosphates is from 0.01% to 10%.
12. (Original): A food product made by the method of claim 1, claim 10 or claim 11.
13. (Original): A food product comprising one or more acidic phosphates and one or more soy protein products selected from the group consisting of isolated soy protein, soy protein concentrate and soy flour, wherein one of said acidic phosphates is sodium acid pyrophosphate, and wherein the final concentration of said one or more acidic phosphates is from 0.01% to 10% of the mixture.
14. (Original): The food product of claim 13 further comprising carrageenan.
15. (Original): The food product of claim 13 wherein said sodium acid pyrophosphate final concentration is from 0.01% to 0.5%.
16. (Original): The food product of claim 15 wherein said sodium acid pyrophosphate final concentration is from 0.05% to 0.25%.
17. (Original): The food product of claim 13 which additionally comprises corn starch.

18. (Original): The food product of claim 17 which additionally comprises water, meat, salt, potato starch, sucrose, sodium nitrite, sodium triphosphate, and erythorbate.

19. (Original): A composition comprising about 2% to 6% sodium acid pyrophosphate, about 0.5% to 2.5% carrageenan, and about 92% to 97% soy protein concentrate.

20. (Original): The composition of claim 19 comprising about 4% sodium acid pyrophosphate, about 1.5% carrageenan, and about 94.5% soy protein concentrate.

21. (Original): A method of using the composition of claim 19 or 20 comprising adding the composition to a food product wherein the final concentration of sodium acid pyrophosphate in the food product is from about 0.05% to 0.15%.

22. (New): The method of claim 1, further comprising determining one or more textural properties of said food product after addition of said composition to said food product.

23. (New): The method of claim 1, wherein the composition comprises about 2% to 6% sodium acid pyrophosphate, about 0.5% to 2.5% carrageenan, and about 92% to 97% soy protein concentrate.

24. (New): The method of claim 1, wherein one of said one or more of said acid phosphates is sodium acid pyrophosphate, one or more of said one or more of said soy protein products is selected from the group consisting of isolated soy protein, soy protein concentrate and soy flour and wherein the final concentration of acidic pyrophosphates is from 0.01% to 10%.